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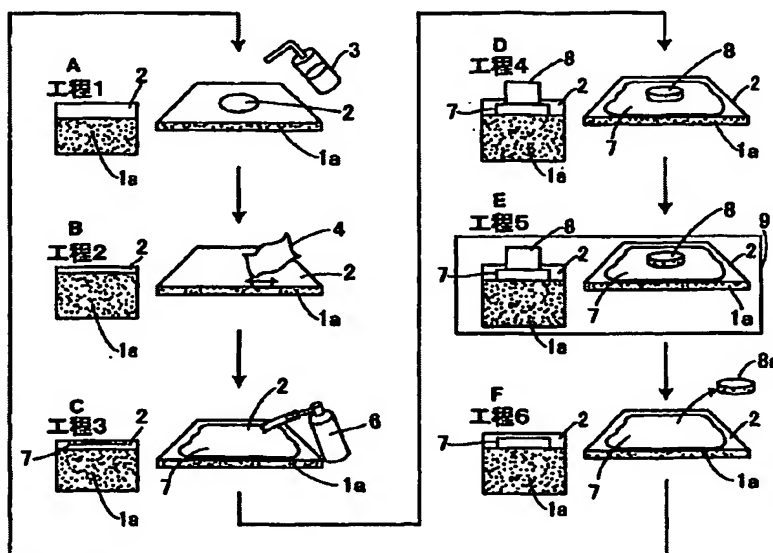
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(54) Title: METHOD FOR FORMING FILM AND A FILM FORMED BY USING SAID METHOD

(54) 発明の名称: フィルム形成方法および該方法を用いて形成されたフィルム



A...STEP 1
B...STEP 2
C...STEP 3
D...STEP 4
E...STEP 5
F...STEP 6

(57) Abstract: A method for forming a film, which comprises forming, on the surface of a base, a film which provides, when the base is contacted with an article to be treated, good releasability between the base and the article; and a film formed by using said method. In an embodiment, an edible oil (2) is applied on the surface of a plate (1a) and is contacted with a flame, to thereby form a film (7) having good releasability from the plate (1a). When a food material (8) is contacted with the plate (1a) via the film (7), the releasability between the food material (8) and the plate (1a) can be satisfactorily good due to the good releasability of the film (7). The film (7) can be reproduced with ease, and it can semipermanently prevent the fixing of the food material (8) to the plate (1a) with ease, even when the food material (8) and the plate (1a) are repeatedly contacted and released.

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